

ABACELA VINEYARDS & WINERY



Earl & Hilda Jones

Abacela®

ENTICING DOURO

April 10 - 17, 2021

Embark on a 7-night river cruise
aboard the AmaDouro roundtrip from Porto

YOUR EXCLUSIVE WINE EVENTS

- Welcome Reception featuring Abacela wines
- Three educational wine seminars led by your Abacela wine host
- Three wine dinners featuring Abacela wines

SAVE
\$500

PER STATEROOM

When booked by April 30, 2020



Reservations are exclusively available through
Expedia CruiseShipCenters, North Bay
jkochanowski@cruiseshipcenters.com
(888) 830-5146
CST# 2101270-50

 AMAWATERWAYS™

ENTICING DOURO

APRIL 10 - 17, 2021



INCLUDED CRUISE FEATURES

7-night cruise in elegantly appointed accommodations

Unlimited complimentary wine, beer and soft drinks with lunch and dinner on board

Regionally inspired cuisine made with locally sourced ingredients

Sip & Sail Cocktail Hour with complimentary wine, beer, spirits and soft drinks

Captain's Cocktail Reception and Gala Dinner

Complimentary Wi-Fi access on board

A variety of guided shore excursions in every port

Services of a professional Cruise Manager

7-NIGHT RIVER CRUISE ABOARD THE AMADOURO

from \$3,999 \$3,749 per person

Optional pre-cruise land extension available
3 nights Lisbon from \$900 per person

DAY	DESTINATION	ACTIVITIES
Apr 10	Porto	EMBARKATION
Apr 11	Entre-os-Rios	Lunch at a local quinta
Apr 12	Régua Pinhão	Mateus Palace and Gardens Excursion Local quinta wine tasting
Apr 13	Vega de Terrón	Salamanca excursión
Apr 14	Barca d'Alva	Castelo Rodrigo tour with tasting of regional fare OR Castelo Rodrigo hike with tasting of regional fare
	Pinhão	Quinta de Aversada dinner
Apr 15	Régua	Lamego tour and Bólas tasting OR Holy Staircase hike and Bólas tasting
Apr 16	Porto	"City of Bridges" tour with Port wine tasting OR Porto hike with Port wine tasting Free afternoon
Apr 17	Porto	DISEMBARKATION



AMADOURO

Built: 2019 | Length: 260 ft. | Width: 37 ft.
Staterooms: 51 | Passengers: 102 | Crew: 38

EARL JONES, OWNER & GENERAL MANAGER OF ABACELA VINEYARDS & WINERY

It started with a chance encounter – a bottle of Pouilly-Fuissé – and resulted in founding the first award winning Spanish varietal winery in America. As a research physician immunologist, Earl put his research skills to work and after three years landed in the oak savannahs of Southern Oregon's Umpqua Valley. The vineyards and winery were established in 1994/1995 and by 1998, self-taught winemaker Earl produced America's first internationally acclaimed tempranillo wine. Tempranillo's success led to further trials of old world wine, and Albariño and other novel wines have joined the offering.

HILDA JONES, VICE PRESIDENT OF ABACELA VINEYARDS & WINERY

While Earl's dream was to make great wine, Hilda's was to live on a farm. She left a career in medical technology to help Earl follow the dream that became Abacela Winery. Early years found Hilda working every job in the vineyard and winery, including managing the tasting room. When Hilda and Earl decided to build a new tasting room in 2010, "It was our goal to make each guest's visit an experiential one."

Both Earl and Hilda are active in the Southern Oregon Winery Association, the Oregon Wine Board, and other wine trade associations.

Terms & Conditions: All rates are per person in USD for land and cruise, based on double occupancy in a Category E stateroom. To upgrade to a higher category, please ask for details. Rate reflects \$250 savings off cruise fare per person for new bookings made by April 30, 2020. Unless explicitly stated that single supplement is waived, solo travelers in a double occupancy stateroom must pay an additional single supplement amount before receiving any discounts. Offer is not combinable with any other promotions/discounts, is limited to availability, is capacity controlled and is subject to change or termination without notice. Optional land programs, port charges, airfares, and gratuities are additional. AmaWaterways reserves the right to revise any errors on the flyer; itinerary subject to change. Registration as a seller of travel does not constitute approval by the State of California. CST#2065452-20. V20FEB12SI